

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claims 1 – 6 and 9 are canceled. Please amend claims 7 and 8 and add new claims 10 – 13.

7. (Currently Amended) Cooked rice superior in low temperature tolerance containing water-soluble soybean polysaccharides, erythritol, and amylase selected from β -amylase and glucoamylase,

wherein the taste and texture of the cooked rice product when consumed upon completion of cooking is indistinguishable from the taste and texture of ~~resists retrogradation when the cooked rice when consumed after being stored in low temperature refrigeration or freezing temperatures~~ for a period of at least four days.
8. (Currently Amended) Cooked rice superior in low temperature tolerance as set forth in claim 7, wherein ~~the cooked rice product resists retrogradation when the taste and texture of the cooked rice when consumed upon completion of cooking is indistinguishable from the taste and texture of the cooked rice when consumed after being stored in low temperature refrigeration or freezing temperatures~~ for a period of at least ~~four~~ six days.
9. (Cancelled)

10. (New) Cooked rice superior in low temperature tolerance containing water-soluble soybean polysaccharides, erythritol, and amylase selected from β -amylase and glucoamylase,
wherein the taste and texture of the cooked rice when consumed upon completion of cooking is indistinguishable from the taste and texture of the cooked rice when consumed after being stored in freezing temperatures for a period of at least four days.
11. (New) Cooked rice superior in low temperature tolerance as set forth in claim 10, wherein the taste and texture of the cooked rice when consumed upon completion of cooking is indistinguishable from the taste and texture of the cooked rice when consumed after being stored in freezing temperatures for a period of at least six days.
12. (New) Cooked rice superior in low temperature tolerance containing water-soluble soybean polysaccharides, erythritol, and amylase selected from β -amylase and glucoamylase,
wherein the taste and texture of the cooked rice when consumed upon completion of cooking is indistinguishable from the taste and texture of the cooked rice when consumed after being stored in freezing temperatures for a period of at least four days followed by storage in low temperature refrigeration for a period of at least four days.

13. (New) Cooked rice superior in low temperature tolerance as set forth in claim 12, wherein the taste and texture of the cooked rice when consumed upon completion of cooking is indistinguishable from the taste and texture of the cooked rice when consumed after being stored in freezing temperatures for a period of at least six days followed by storage in low temperature refrigeration for a period of at least four days.